

# Plush Private Chef Menu Options

## Mexican Breakfast

Chilaquiles tortilla chips tossed in red or green salsa topped with onion, sour cream and cheese (can add Chicken, Chorizo or Eggs)

Huevos a la Mexicana scrambled eggs with tomato, onion and jalapeño

Huevos con chorizo scrambled eggs with chorizo and onion

Huevos Rancheros Fried Eggs on top of Tortillas bathed in red salsa

Quesadillas with asada beef, adobo chicken, pastor style pork, mushroom, huitlacoche, pumpkin flower or poblano with onion and corn

### Sides

Refried or Whole Black or Pinto Beans

Fresh Seasonal Fruit (with or without Yogurt, Granola and Honey)

Fresh Squeezed Orange Juice

## Sample Mexican Lunch/Dinner

### SOUPS AND SALADS

Tortilla Soup Ancho Chile Tomato Broth With Avocado, Sour Cream And Tortilla Strips

Mayan Caesar Salad With Ancho Chile Dusted Grilled Red Onions, Manchego Cheese And Creamy Serrano Chile Dressing

Tortilla Salad With Black Beans, Queso Fresco, Pico De Gallo, Jalapeno Ranch Dressing And Crispy Tortilla Chips

Tropical Mahi – Mahi Ceviche With Citrus Juice, Pineapple, Pico De Gallo , Red Onion With Cilantro Chipotle Dressing

### ENTREES

Grilled Marinated Arrachera (Flank Steak) With Molcajete Salsa Or Chimichurri

Tinga De Pollo Shredded Chicken In Chipotle Sauce With Caramelized Onions

Birria De Res Braised Beef In Adobo Sauce

Chile En Nogada Poblano Chile Filled With Ground Pork And Beef, Dried Fruits, And Almonds With Creamy Sauce

Chile Relleno Poblano Pepper Filled With Oaxaca Cheese (Vegetarian) Or Roasted Vegetables (Vegan) With Tomato Oregano Broth

Pescado A La Veracruzana Fish Filet With Tomato, Onion, Capers And OliveS In Tomato SaUce

Whole Red Snapper Fried Or Grilled

Grilled Mahi Mahi With Fresh Pineapple Salsa

Cochinita Pibil Adobo Pork Marinated In Orange Juice Served With Red Onions

Chicken Mole Chicken Breast In Poblano Pepper Mole

Shrimp Aguachile Bay Shrimp “Cooked” In Lime And Orange Juice, Served With Onions, Orange Supremes, Cucumber, Jicama And Spiced With Chile Guero

Flautas Crispy Corn Tortillas Filled With Your Choice Of Chicken, Potato, Beans Or Requeson Cheese ToPped With Tomato Sauce, Lettuce, Sour Cream And Avocado

Quesadilla Neza Deep Fried Quesadilla With Oaxaca Cheese, And Choice Of:  
Huitlacoche, Chorizo, Garlic Mushrooms, Chicken Or Poblano Pepper Rajas, Topped  
With Tomatillo Sauce And Queso Fresco  
Sopes (Corn Masa Boats) Topped With Refried Beans, Chicken, Shredded Lettuce,  
Tomato Sauce And Sour Cream  
Queso Fundido Three Cheeses – Adobera, Chihuahua And Oaxaca, Slowly Melted  
Served With Flour Tortillas And Assorted Salsas

### **SIDES**

Mexican, Cilantro or Poblano Rice  
Papas Bravas  
Fire Roasted Seasonal Vegetables  
Ajillo Mushrooms (Garlic and Guajillo Pepper)  
Pozolillo- Corn, Onion, and Zucchini in Tomato Sauce  
Poblano Pepper Rajas- with Onion and Corn in Cream Sauce  
Fried or Sautéed Plantain  
Guacamole, Mexican Salsa + Chips

### **Additional Lunch/Dinner Options**

### **S O U P S**

Tequila Lime Shrimp Bisque  
Spicy Pumpkin Soup With Mexican Cream And Toasted Pepitas  
Carrot Ginger  
Poblano Asiago

### **S A L A D S**

Mixed Greens With Grilled Vegetables - Toasted Pine Nuts & Dijon Vinaigrette  
Mixed Greens With Goat Cheese, Caramel-Chile Pumpkin Seeds, Grapefruit Slices &  
Miso Dressing  
South Western Caesar Salad With Jalapeno Polenta Croutons And Shaved  
Parmigiano  
Spinach Salad With Caramel Chili Crusted Pecans, Queso Fresco, Roquefort,  
Apples And Roasted  
Tomatoes And Sweet And Spicy Vinaigrette  
Pepita Crusted Goat Cheese Salad With Mixed Greens And Strawberry Honey  
Vinaigrette  
Mayan Caesar Salad With Ancho Chile Dusted Grilled Red Onions, Manchego  
Cheese And  
Creamy Avocado-Chile Serrano Dressing  
Mixed Field Greens With Cranberries, Caramelized Almonds, Goat Cheese And  
Spicy Balsamic Vinaigrette  
Seasonal Greens With Wood-Grilled Onions, Radishes, Panela Cheese And  
Roasted-Garlic Dressing  
Mixed Baby Greens With Cilantro Garlic Croutons, Jack Cheese And Serrano  
Dressing  
Pear And Walnut Salad With Pear Slices, Toasted Walnuts, Crumbled Gorgonzola  
Cheese, Butter Lettuce And Pear Vinaigrette  
Chipotle Caesar Salad With Shaved Parmesan And Jalapeno Polenta Croutons

## **A P P E T I Z E R S**

Bacon Wrapped Prawns With A Pepper Jack Cream Sauce  
Empanadas With Banana And Black Bean  
Crab Cakes With Corn, Thyme, Jalapeno And Chipotle Mayonnaise  
Ceviche Mahi –Mahi With Jalapenos And Coconut  
Spicy Vegetable Gyozas With Sweet Chili Sauce  
Shrimp Cocktail With Avocado, Sweet Corn, Cilantro in Spicy Tomato Sauce

## **E N T R E E S**

### **S E A F O O D**

Grilled Mahi Mahi With Sticky Rice, Plantains And Pineapple Chutney  
Roasted Salmon With Scallion Mash And SautÉEd Spinach With Charred Tomatoes And Chili Mango Salsa  
Red Snapper With Creamy Manchego Polenta, SautÉEd Bok Choy & Tropical Fruit Chutney  
Roasted Salmon Filet With Fresh Pineapple Salsa And Cilantro Rice  
Sesame Crusted Tuna With Garlic Mashed Potatoes, SautÉEd Seasonal Vegetables  
Achiote Miso Marinated Sea Bass With Sticky Rice, SautÉEd Zucchini And Cilantro Chard Sauce  
Grilled Prawns Marinated In Pineapple-Mango Adobo Served With Cilantro Rice And Chayote Squash  
Spicy Shrimp With Caramelized Garlic, Guajillo Chile, Fresh Lime Juice With Papas Doradas And Chipotle

### **L A N D F O O D**

Roasted Spice Chicken With Cinnamon & Honey Glazed Sweet Potatoes And Mango Chutney  
Spicy Grilled Chicken With Creamy Pumpkin Mole Sauce Roasted Garlic Mash And SautEeD Zucchini  
Grilled Pork Loin With Caramelized Guavas, Rum Spiked Plantain Mash And Black Beans With Smoked Bacon, Cilantro & Cumin  
Chinese Glazed Duck Breast With Sweet Potato PurÉE And Chile-Cilantro Sauce  
Beef Tenderloin With Thee-Herb Chimichurri, Chive Mashed Potatoes And Fire Roasted Vegetables  
Grilled Filet Mignon With Sautee Ajillo Mushrooms, Garlic Mashed Potatoes With Poblano Demi Glace

## **D E S S E R T S**

Key Lime - Key Lime Pie  
Apple Tart - Warm Apple Tart With Cajeta Sauce And Cinnamon Stick Ice Cream  
CrÈMe Brulee : Kahlua, Chile And Chocolate, Vanilla, Espresso  
Flan - Ancho Chile Flan  
Brownie -Mocha Chipotle Brownie With Vanilla Bean Ice Cream  
Chocolate Tamal - With Fresh Raspberries, Caramelized Walnuts And Raspberry Sauce

## Children's Menu

Hamburger or Cheeseburger  
Mac & Cheese  
Beef and Veggie Stir Fry with White or Brown Rice  
Spaghetti & Meatballs with Marinara Sauce  
Cheese Tortellini with Marinara or Alfredo Sauce  
Chicken Parmesan  
Chicken and Veggie Stir Fry with White or Brown Rice  
Chicken Kabobs with Peanut Dipping Sauce  
Chicken Fingers with Honey Mustard or BBQ Sauce

### Sides (pick 2 sides to accompany main course)

French Fries  
Sweet Potato Fries  
Mashed Potato  
Mac and Cheese  
Green Salad  
Glazed Carrots  
Sliced Fruit

## Private Chef Pricing

1 Meal \$120.00 USD  
2 Meals \$160.00 USD  
3 Meals \$200.00 USD

These rates are per day for 2 to 6 guests.

For 7-15 guests we will provide an additional cook at the following price:

1 Meal \$40.00 USD  
2 Meals \$60.00 USD  
3 Meals \$80.00 USD

The cost of food is extra and will be provided to the client on the last day of the service. An estimated food cost can be provided in advance upon request. Menu choices need to be provided with a minimum of 48 hours notice. If you would like a dedicated waiter (who can also serve drinks) the cost is \$30.00 USD per meal.

A 20% service charge is added for holidays ie. December 24th, 25th and 31st, January 1st, Easter, Thanksgiving Day (American and Canadian), Mexican Labour Day (May 1st) and Mexican Independence Day (September 16th).

**Please inform us in advance if any of the guests have food allergies or dietary restrictions.**